

## **A practical PhD course on Lipid Biochemistry, Technology, Application and Analysis (4 ECTS)**

**Time:** 22.-26.06.2020

**Aim/objectives:** The objective of the course is to introduce the participants to practical applications in lipid biochemistry, lipid nutrition, biotechnology and advanced lipid analytical methods through lectures and laboratory experiments. The following areas will be covered: modification of lipids and lipid processing, lipid metabolism, lipophilic vitamins, lipid oxidation and antioxidants, and different lipid analytical methods including methods for analysis of lipophilic contaminants. The course is a mix of lectures and practical lab work.

**Course fee:**

PhD students: DKK 2,000

Participants from enterprises: DKK 10,000

**Registration and further information:** Charlotte Jacobsen, National Food Institute, Technical University of Denmark, Building 204, DK-2800 Kgs. Lyngby, Denmark. E-mail: [chja@food.dtu.dk](mailto:chja@food.dtu.dk), tel. +45-23 27 90 75.

More information about the course can be found here: <http://kurser.dtu.dk/course/23832>

**Deadline for registration:** 1<sup>th</sup> June 2020